



# NONA BLUE

MODERN TAVERN

## SHAREABLES

### BLUE CHEESE KETTLE CHIPS 12

Blue Cheese Béchamel / Chopped Bacon Balsamic Glaze / Green Onions

### HOUSE MADE SALSA & CHIPS 12

Hand Cut Garden Blend

### MAMA'S MEATLOAF SLIDERS 15

BBQ Glaze / Caramelized Onions

### ITALIAN MEATBALLS 16

Three Meat Blend / Marinara Sauce

### IN-HOUSE SMOKED SALMON DIP 17

Herb Remoulade Blend / Crispy Toast Points Chopped Egg / Red Onions

### DRUMS & FLATS 18

Buffalo Sauce / Blue Cheese Coleslaw

### SPINACH & ARTICHOKE DIP 18

Rich Cheese Sauce / Salsa / Sour Cream

### FIRECRACKER SHRIMP 19

Lightly Fried Shrimp / Firecracker Sauce

### FIRE GRILLED ARTICHOKE 19

Limited Availability

### FRIED CALAMARI 21

Seasoned Rings / Lemon Aioli / Thai Chili Sauce

### P.E.I. MUSSELS 22

Braised Mussels / Sambuca Butter Sauce Grilled Baguette Garnish

### SEARED AHI TUNA 26

Yellowfin Tuna / Dressed Field Greens Pickled Ginger / Wasabi / Sesame Seeds

## SOUP

### SHRIMP & FIRE ROASTED CORN CHOWDER 8

Our Signature Soup

### CLASSIC FRENCH ONION SOUP 11

Melted Gruyere / Shredded Mozzarella Toasted Crouton

## FLATBREADS

### MARGHERITA 16

Marinara Sauce / Fresh Mozzarella Roma Tomatoes / Fresh Basil / Parmesan

### BBQ CHICKEN 19

BBQ Sauce / Mozzarella Cheese Caramelized Onions / Julienne Cilantro

## STREET TACOS

Served with Seasoned Fries

### BAJA STYLE

Flour Tortillas / Shredded Cabbage / Avocado Chipotle Mayo / Sour Cream Sauce

### SAN FRANCISCO "MISSION DISTRICT" STYLE

Flour Tortillas / Shredded Lettuce Sour Cream Sauce / Mango Pico De Gallo

### FIRE GRILLED CHICKEN 18

### LIGHTLY FRIED ATLANTIC COD 18

### BLACKENED MAHI MAHI 19

### GRILLED SHRIMP 19

### ADOBO STEAK 20

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## GREENS

### HOUSE SALAD 14

Mixed Greens / Chopped Egg / Smoked Bacon Cheddar Cheese / Campari Tomatoes / Carrot Cucumber / House Made Croutons Buttermilk Garlic Dressing

### CLASSIC CAESAR SALAD 14

Romaine Lettuce / House Made Croutons Parmesan Cheese

### TRADITIONAL GREEK SALAD 15

Romaine Lettuce / Herb Vinaigrette Dressing Cucumbers / Red Onions / Red Peppers Black Olives / Campari Tomatoes / Feta Cheese

### ADD TO ANY SALAD:

### FIRE GRILLED CHICKEN 10

### GRILLED SHRIMP 10

### FIRE GRILLED SALMON 11

### THE "TAVERN" GRILLED CHICKEN SALAD 19

Mixed Greens / Sliced Chicken / Carrots Red Bell Pepper / Tomato / Cilantro

Tortilla Strips / Honey Citrus Vinaigrette

Peanut Sauce / Chopped Peanuts

### ASIAN GRILLED STEAK SALAD 26

Mixed Greens / Marinated Filet Mignon Tips

Red Peppers / Carrots / Red Onion / Mango

Cucumber / Campari Tomatoes / Mint / Basil

Sweet Thai Chili Dressing / Fried Wontons

Sesame Seeds / Red Pepper Flakes

### SEARED AHI TUNA SALAD 27

Yellowfin Tuna / Cilantro Ginger Vinaigrette

Honey Citrus Vinaigrette / Field Greens

Cabbage / Red Onions

Sesame Seeds / Wonton Strips

## HANDWICHES

Served with Seasoned Fries

### VEGGIE BURGER 16

In-House Blend / Soy Glaze / Monterey Jack Lettuce / Tomato / Red Onion / Pickle

Toasted Brioche

### ALL AMERICAN BURGER 18

8 oz. Steak Blend / American Cheese / Lettuce Tomato / Red Onion / Pickle / Mayo / Mustard

Toasted Brioche

### NONA BLUE BURGER 19

8 oz. Steak Blend / Crumbled Blue Cheese Smoked Bacon Strips / Lettuce / Tomato

Red Onion / Pickle / Toasted Brioche

### COUNTRY CLUB 19

Smoked Ham / Roasted Turkey / Smoked Bacon Cheddar Cheese / Monterey Jack Lettuce

Tomato / Mayo / Toasted Multigrain

### PLAIN JANE 19

Marinated Chicken Breast / Havarti Cheese Lettuce / Tomato / Red Onion / Pickle

Toasted Brioche

### CHEDDAR BEEF 20

In-House Sliced Roast Beef / Aged Cheddar Au Jus / Creamy Horseradish Sauce

Toasted Brioche

### BLACKENED MAHI MAHI SANDWICH 22

Lettuce / Tomato / Red Onion / Pickle

Thousand Island Dressing / Avocado

Sour Cream Sauce / Toasted Brioche

## ON THE SIDE 8

French Fries / Steak Fries / Mashed Potatoes

Lil House Salad / Lil Caesar Salad / Lil Greek Salad

Broccoli / Blue Cheese Coleslaw / Creamed Corn

Mac & Cheese / Baked Potato (After 4pm)

## NONA BLUE PLATE SPECIALS

### LEMON CHICKEN 23

Mashed Potatoes / Chicken Demi Glaze

### FRENCH QUARTER PENNE PASTA BOWL 24

Sautéed Shrimp / Andouille Sausage / Tasso Ham Carrots / Green Onions / Spicy Cajun Cream Sauce

### MAMA'S MEATLOAF 24

Five Meat Blend / BBQ Glaze / Mashed Potatoes Creamed Corn

### TRADITIONAL ENGLISH FISH & CHIPS 25

North Atlantic Cod / Steak Fries

### CHICKEN TENDER PLATTER 26

Hand Dipped Chicken Tenders

French Fries / Blue Cheese Coleslaw

Honey Mustard / BBQ Sauce

### LOBSTER-MAC & CHEESE 26

Maine Lobster / Rich Cheese Sauce

### 14 OZ. SLOW ROASTED PRIME RIB 42

Mashed Potatoes / Au Jus

(Available after 4pm)

### 8 OZ. SEARED AHI TUNA STEAK 44

Yellowfin Tuna / Chilled Quinoa Salad / Wasabi Citrus Soy Sauce

### NORTH ATLANTIC SEA SCALLOPS 48

Lemon Butter Sauce / Cous Cous / Grilled Asparagus

## OFF THE HARDWOOD GRILL

### HOUSE BRINED

### DOUBLE CUT PORK RIB CHOP 32

Braised Apple Chutney / Mashed Potatoes

### STEAK FRITES 33

Brasserie Cut Sirloin / Maître d' Butter / French Fries

### BABY BACK RIBS 36

French Fries / Blue Cheese Slaw

### NORTH ATLANTIC SALMON 38

Herb Remoulade / Chilled Quinoa Salad

### POLYNESIAN MARINATED RIBEYE 42

Soy Glaze / Mashed Potatoes

### 14 OZ. HAND CUT NEW YORK STRIP 44

Maître d' Butter / Mashed Potatoes

### 8 OZ. BARREL CUT FILET MIGNON 48

Béarnaise Sauce / Mashed Potatoes

### 16 OZ. DELMONICO RIBEYE 54

Maître d' Butter / Mashed Potatoes

## SWEET ENDINGS

### KEY LIME PIE 9

Graham Cracker Crust / Whipped Cream

### CARROT CAKE 10

Cream Cheese Icing / Caramel Syrup / Pecans

### HOT FUDGE BROWNIE SUNDAE 9

Chocolate Brownie / Vanilla Bean Ice Cream Whipped Cream / Candied Pecans

### WHITE CHOCOLATE CHEESECAKE 9

Graham Cracker Crust / Raspberry Coulis Whipped Cream

This menu item contains nuts or nut products.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

## CHAMPAGNE AND SPARKLING

II SOFFIONE PROSECCO / Treviso, Italy 11/42

KILA CAVA / Spain 11/42

FRANCOIS MONTAND BRUT / Split 15

VEUVE CLICQUOT YELLOW LABEL BRUT / France 23/88

TAITTINGER / France 90

## ROSÉ

FLEURS DE PRAIRIE / Cotes de Provence, France 11/42

PETALI / Tuscany, Italy 14/54

WHISPERING ANGEL / Cotes de Provence, France 15/58

## SAUVIGNON BLANC

THE CROSSING / Marlborough, NZ 11/42

DE ROCHE / Loire Valley, France 12/46

LOVEBLOCK BY KIM CRAWFORD / Marlborough, NZ 15/58

## CHARDONNAY

WILLIAM HILL / North Coast 11/42

DOMAINE DE BERNIER / Val De Loire, France 12/46

KENDALL JACKSON VINTNERS RESERVE / California 13/50

LA CREMA / RUSSIAN RIVER VALLEY 15/58

ROMBAUER / Carneros 18/70

## WORLDLY WHITES

BARONE FINI PINOT GRIGIO / Valdadige, Italy 11/42

CA MONTEBELLO MOSCATO / Lombardi, Italy 11/42

CONUNDRUM WHITE BLEND / Rutherford 13/50

DAMIAN GEWURZTRAMINER / Alto Adige, Italy 16/62

SANTA MARGHERITA PINOT GRIGIO / Alto Adige, Italy 16/62

SCHLOSS VOLLRADS RIESLING / Rheingau, Germany 16/62

## PINOT NOIR

TASSAJARA / Monterey 11/42

TORO DE PIEDRA GRAND RESERVE / Casablanca, Chile 12/46

MEIOMI / Monterey County 14/54

INTERCEPT BY CHARLES WOODSON / Monterey 15/58

BELLE GLOS / Clark and Telephone Vineyard / Santa Barbara County 18/70

## MERLOT

BARONE FINI / Aldo Adige, Italy 11/42

ST. FRANCIS / Sonoma County 14/54

SILVERADO / Napa Valley 58

## CABERNET SAUVIGNON

BONANZA BY CAYMUS / California 11/42

JOSH CELLARS RESERVE / Paso Robles 13/50

SMITH AND HOOK / Central Coast 14/54

INTERCEPT BY CHARLES WOODSON / Paso Robles 15/58

POTRO DE PIEDRA FAMILY RESERVE / Curico Valley, Chile 22/86

PEJU / Napa Valley 25/98

CAYMUS / Napa Valley 30/138

SILVER OAK / Alexander Valley 120

SILVER OAK / Napa Valley 165

CAYMUS SPECIAL SELECTION / Napa Valley 295

JOSEPH PHELPS INSIGNIA / Napa Valley 395

## ZINFANDEL

FOUR VINES / Lodi 11/42

SEGHESSIO "ANGELA'S TABLE" / Sonoma County 12/46

KLINKER BRICK / Lodi 48

ROMBAUER / Napa Valley 66

## INTERNATIONAL REDS

LAGONE AIA VECCHIA SUPER TUSCAN / Tuscany, Italy 12/46

FEUDI SALENTINI APPASSIMENTO ROSSO / Puglia, Italy 13/50

TAPIZ ALTA MALBEC / Mendoza, Argentina 13/50

LISTRA SUPER TUSCAN / Tuscany, Italy 16/62

## RED BLENDS

SECRET MISTRESS "BOURBON BARREL AGED" / Chile 11/42

ANNABELLA 5 / California 12/46

INTERCEPT BY CHARLES WOODSON / Paso Robles 15/58

THE PRISONER / Napa Valley 24/92

CHAPPELLET MOUNTAIN CUVÉE / Napa Valley 66

ORIN SWIFT PAPILLON / Napa Valley 135

## SEASONAL SANGRIA (RED OR WHITE)

Our signature recipes are created by blending fruit, select spirits, fresh juices, spices, and herbs. Available by the glass or carafe. 11/42

## OUT OF THE BLUE COCKTAILS

Classically Inspired / Modern Twist

**LIME IN THE COCONUT 13**

Bacardi Coconut Rum / Cointreau / Fresh Lime / Fresh Mint

**RELEASE THE KRAKEN 12**

Kraken Spiced Rum / Goslings Ginger Beer / Whiskey Barrel Aged Bitters

**CHEAPER THAN THERAPY 14**

Cucumber Vodka Infusion / St. Germain Elderflower Liqueur

Fresh Lemon Juice / Simple Syrup / Fresh Basil / Fresh Cucumber

**COMFORTABLY NUMB 14**

Pear Vodka Infusion / St. Germain Elderflower Liqueur

White Cranberry Juice / Fresh Lime Juice / Simple Syrup / Cinnamon

**MY PSYCHIATRIST 14**

Plantation XO Reserve Rum / Cinnamon Vanilla Clove Syrup

Lime Juice

**ONE NIGHT IN BANGKOK 13**

Corazon "W. L. Weller Bourbon Barrel Aged" Reposado Tequila

Domaine De Canton Ginger Liqueur / Fresh Lime Juice / Pineapple Juice

Simple Syrup / Cayenne Pepper

**SPICY RITA 15**

Serrano Infused Corazon Reposado Tequila / Cointreau

Fresh Blendz Mango Puree / Fresh Lime Juice / Agave Syrup / Chili-Salt Rim

**BABY BLUE COSMOPOLITAN 15**

Ketel One Citroen Vodka / Blue Curacao / White Cranberry Juice

Simple Syrup / Fresh Lime Juice

**GARDEN OF EDEN 16**

Sipsmith V.J.O.P. Gin / St. Germain Elderflower Liqueur

Fresh Cucumber / Fresh Mint / Fresh Basil / Fresh Lime

**NEW FASHIONED 16**

1792 Small Batch Bourbon / Orange Bitters / Orange Wedge

Simple Syrup / Amarena Cherry

**PORKY'S OLD FASHIONED 16**

Knob Creek Smoked Maple Bourbon / Hickory Smoke Tincture

Cherry Bitters / Orange Bitters / Brown Sugar Simple Syrup / Candied Bacon

**TIPLING TEA 14**

Southern Comfort / Firefly Sweet Tea Vodka / Myers's Platinum White Rum

Miles' Gin / Peach Schnapps / Fresh Blendz Sour Mix

**TRUE BLUE 15**

Grey Goose Vodka / Blue Cheese Stuffed Olives

## MAIN SQUEEZE

**GREYHOUND 13**

Wheatley Vodka / Fresh Squeezed Grapefruit Juice

**SCREWDRIVER 13**

Wheatley Vodka / Fresh Squeezed Orange Juice

## WHAT'S ON TAP

**BELL'S TWO HEARTED IPA / Michigan / 7.0 abv 9**

**FAT TIRE ALE / Colorado / 5.0 abv 8**

**GUINNESS STOUT / Ireland / 4.2 abv 8**

**HARP LAGER / Ireland / 4.5 abv 8**

**KENTUCKY BOURBON BARREL ALE / Kentucky / 8.2 abv 8**

**LAGUNITAS IPA / California / 6.2 abv 8**

**LEXINGTON VANILLA BARREL CREAM ALE / Kentucky / 5.5 abv 8**

**SAMUEL ADAMS SEASONAL / Massachusetts 8**

**SMITHWICKS / Ireland / 5.0 abv 8**

**STELLA ARTOIS / Belgium / 5.2 abv 8**

**WEIHENSTEPHANER HEFE WEISSBIER / Germany / 5.4 abv 9**

**WOODCHUCK AMBER CIDER / Vermont / 5.0 abv 8**

## LOCAL CRAFTS

**CIGAR CITY JAI ALAI IPA / Tampa / 7.5 abv 9**

**LOCAL FAVORITES (Rotating) / Florida / abv varies Q**

**ORANGE BLOSSOM PILSNER / Orlando / 5.5 abv 8**

## ALL BOTTLED UP

**AMSTEL LIGHT 8**

**ANGRY ORCHARD CIDER 8**

**BLUE MOON 8**

**BUD LIGHT 7**

**BUDWEISER 7**

**COORS LIGHT 7**

**CORONA 8**

**CORONA LIGHT 8**

**DOS EQUIS 8**

**HEINEKEN 8**

**MICHELOB ULTRA 7**

**MILLER LITE 7**

**MODELO ESPECIAL 8**

**NEWCASTLE BROWN ALE 8**

**PABST BLUE RIBBON 7**

**YUENGLING 7**

## HARD SELTZERS

**HIGH NOON 8**

**WHITE CLAW 8**

LAKE NONA, FL

EST. 2013



**NONA BLUE**  
MODERN TAVERN

PONTE VEDRA BEACH, FL

EST. 2016

## CHILDREN'S MENU

**KRAFT MACARONI AND CHEESE 7**

American Classic

**PEANUT BUTTER AND GRAPE JELLY 7**

Served with a Fruit Cup

**FOUR CHEESE PIZZA 8**

Cheddar / Mozzarella / Provolone / Parmesan

**GRILLED CHEESE 8**

Served with a Fruit Cup

**CHICKEN TENDERS AND FRIES 8**

Hand Dipped Tenders

**PENNE PASTA BOWL 8**

Alfredo / Butter / Parmesan or Marinara Sauce

**CHEESEBURGER AND FRIES 9**

Three Meat Blend / American Cheese

**MEATLOAF AND MASHED POTATO 9**

Five Meat Blend / Homemade Mashed

All meals served with choice of beverage.

Children's menu available to those 12 years old and under.

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# HAPPY HOUR

MONDAY - FRIDAY • 3:30 PM - 6:30 PM

## HOUSE POURS / ONE DOLLAR OFF

WHEATLEY VODKA

MILES' GIN

MYERS'S PLATINUM WHITE RUM

CORAZON BLANCO TEQUILA

BENCHMARK SMALL BATCH BOURBON

## HOUSE WINES / TWO DOLLARS OFF

BARONE FINI / Pinot Grigio

FLEURS DE PRAIRIE / Rose

WILLIAM HILL / Chardonnay

BONANZA BY CAYMUS / Cabernet Sauvignon

BARONE FINI / Merlot

TASSAJARA / Pinot Noir

## WHAT'S ON TAP / ONE DOLLAR OFF

BELL'S TWO HEARTED IPA / Michigan

CIGAR CITY JAI ALAI IPA / Tampa

FAT TIRE ALE / Colorado

GUINNESS STOUT / Ireland

HARP LAGER / Ireland

KENTUCKY BOURBON BARREL ALE / Kentucky

LAGUNITAS IPA / California

LEXINGTON VANILLA BARREL CREAM ALE / Kentucky

LOCAL FAVORITES / ROTATING TAP / Florida

ORANGE BLOSSOM PILSNER / Orlando

SAMUEL ADAMS SEASONAL / Massachusetts

SMITHWICKS / Ireland

STELLA ARTOIS / Belgium

WEIHENSTEPHANER HEFE WEISSBIER / Germany

WOODCHUCK AMBER CIDER / Vermont

## SHAREABLES / THREE DOLLARS OFF

CHIPS & SALSA

BLUE CHEESE KETTLE CHIPS

SPINACH AND ARTICHOKE DIP

MAMA'S MEATLOAF SLIDERS

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## GLUTEN SENSITIVE GUIDE

Our Gluten Sensitive Guide is designed for those with gluten sensitivities or those who prefer to avoid gluten for nutritional reasons. While we strive to satisfy every guest's dietary needs, please note that Nona Blue Modern Tavern is not a gluten-free kitchen. Products containing gluten are freshly prepared in our scratch kitchen daily. Please ask our staff for our Gluten Sensitive Guide and please inform your server if you have any food sensitivities or allergies.

### **FIRE GRILLED ARTICHOKE 19**

Limited Availability

### **SAUTÉED FIRECRACKER SHRIMP 19**

Served with Firecracker Sauce

### **SAUTÉED CALAMARI 21**

Calamari Rings / Lemon Aioli / Thai Chili Sauce

### **HOUSE SALAD 14**

No Croutons

### **TRADITIONAL GREEK SALAD 15**

Romaine Lettuce / Herb Vinaigrette Dressing / Cucumbers / Red Onions

Red Peppers / Black Olives / Campari Tomatoes / Feta Cheese

**ADD TO SALADS FIRE GRILLED CHICKEN 10 GRILLED SHRIMP 10 FIRE GRILLED SALMON 11**

### **"BAJA" STYLE LETTUCE WRAPS**

Shredded Cabbage / Avocado / Chipotle Mayo

Sour Cream Sauce / Choice of Side

*CHOICE OF: GRILLED CHICKEN 18 BLACKENED MAHI MAHI 19*

*GRILLED SHRIMP 19 ADOBO STEAK 20*

### **"MISSION DISTRICT" STYLE LETTUCE WRAPS**

Sour Cream Sauce / Mango Pico De Gallo / Choice of Side

*CHOICE OF: GRILLED CHICKEN 18 BLACKENED MAHI MAHI 19*

*GRILLED SHRIMP 19 ADOBO STEAK 20*

### **LEMON CHICKEN 23**

Mashed Potatoes

### **HOUSE BRINED DOUBLE CUT PORK CHOP 32**

Mashed Potatoes / Braised Apple Chutney

### **BABY BACK RIBS 36**

Mashed Potatoes / Blue Cheese Slaw

### **14 OZ. HAND CUT NEW YORK STRIP 44**

Mashed Potatoes

### **8 OZ. BARREL CUT FILET MIGNON 48**

Mashed Potatoes / Béarnaise

### **NORTH ATLANTIC SEA SCALLOPS (No Lemon Butter) 48**

Mashed Potatoes / Asparagus Garnish

### **OUR FRESH FISH TOPPED WITH MANGO PICO DE GALLO MKT**

Served with Broccoli

### **SIDES 8**

Lil House Salad (No Croutons) / Lil Caesar Salad (No Croutons) / Little Greek Salad

Broccoli / Blue Cheese Coleslaw / Mashed Potatoes / Baked Potato (After 4pm)



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## SUNDAY BRUNCH MENU

### **BELGIAN WAFFLE 13**

Buttermilk Waffle / Marinated Strawberries / Whipped Cream  
Confectioners Sugar / Applewood Smoked Bacon

### **FRENCH TOAST 13**

French Toast / Marinated Strawberries / Blueberries / Candied Pecans  
Blueberry Balsamic Jam

### **CLASSIC THREE EGG OR EGG WHITE OMELETTE 14**

Diced Ham / Smoked Bacon / Monterey Jack / Cheddar  
Red Peppers / Onions / Tomatoes / Sliced Mushrooms / Home Fries

### **LEMON RICOTTA PANCAKES 14**

Two Lemon Ricotta Pancakes / Applewood Smoked Bacon / Home Fries

### **BREAKFAST FLATBREAD 15**

Chopped Egg / Marinara Sauce / Cheddar / Mozzarella / Sausage  
Green Onions / Red Peppers / Sour Cream Sauce

### **🍳 EGGS BENEDICT 15**

Poached Eggs / Canadian Bacon / English Muffin / Hollandaise Sauce  
Home Fries

### **TAVERN QUICHE 16**

Four Cheese Blend / Ham / Turkey / Field Green Garnish  
Herb Vinaigrette / Home Fries

### **🍳 EGGS BENEDICT WITH SMOKED SALMON 17**

Poached Eggs / Smoked Salmon / English Muffin / Canadian Bacon  
Hollandaise Sauce / Home Fries

### **CHICKEN AND WAFFLE 18**

Buttermilk Waffle / Three Fried Chicken Tenders / Honey Butter  
Applewood Smoked Bacon

### **STEAK AND EGG SANDWICH 19**

Prime Rib / Fried Eggs / Smoked Bacon / Havarti Cheese  
Sliced Tomatoes / Toasted Baguette / Home Fries

### **🍳 EGGS BENEDICT WITH LOBSTER 24**

Poached Eggs / Butter Poached Lobster Meat / Canadian Bacon  
Grilled Asparagus / Hollandaise Sauce / Home Fries

🍳 Our Eggs Benedict items are served with poached, undercooked eggs. Sunny-Side-Up and Over Easy soft cooked eggs are served only upon request. Consumption of raw or undercooked eggs may result in foodborne illness.

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## SEVEN DOLLAR BLOODIES

### SUNDAY BLOODY SUNDAY

Wheatley Vodka / In-House Bloody Mary Mix / Worcestershire  
Sea Salt & Black Pepper Rim / Celery Stalk Garnish

### HOT BLOODED

Bacon Jalapeño Vodka Infusion / In-House Bloody Mary Mix  
Tabasco / Creole Siracha Rim / Smoked Bacon Garnish

### FIRST BLOOD

Basil Garlic Cucumber Vodka Infusion / In-House Bloody Mary Mix  
Lemon Juice / Celery Salt Rim / Pickle Spear Garnish

### THICKER THAN WATER

Pepperoncini Horseradish Vodka Infusion / In-House Bloody Mary Mix  
Lime Juice / Old Bay Rim / Pepperoncini Garnish

## SEVEN DOLLAR BUBBLES

### AZURE MIMOSA

Champagne / Fresh Squeezed Orange Juice / Blue Curacao  
Orange Garnish

### KIR ROYALE

Champagne / Raspberry Liqueur / Raspberry Garnish

### BELLINI

Champagne / Peach or Strawberry Puree  
Peach or Strawberry Garnish

### OCEAN BREEZE

Champagne / Elderflower Liqueur / White Cranberry Juice  
Cucumber Garnish